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DIALOG(R)Fil 351:Derwent WPI  
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Composition for manufacture of boiled ham - comprises pork, soya flour, salt, sodium nitrite, sugar, edible phosphates, carrageenan and water

Patent Assignee: MEAT IND RES INST (MEAT )

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Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
RU 2083137	C1	19970710	RU 95108826	A	19950530	199809 B

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Patent Details:

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RU 2083137	C1	3		A23L-001/31	

Abstract (Basic): RU 2083137 C

Improving a quality of a mixture for the manufacture of boiled ham comprises adding to the mixture the following (wt.%): soya flour (1.5-3), carrageenan as a texture improver (1.5-3), vein-free pork comprising 10-50% fat and connective tissues (75-90), salt (2.2-2.4), sodium nitrite (0.005-0.0072), granulated sugar (0.4-0.5), edible phosphates (0.28-0.3) and drinking water (up to 100).

USE - The mixture is used in the meat industry for the manufacture of boiled ham.

ADVANTAGE - The mixture ensures the better quality of the product.

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Derwent Class: D12

International Patent Class (Main): A23L-001/31